

Lila

RESTAURANT

Home to an array of ancient cultures and civilizations, Cappadocia has one of the richest food cultures of Anatolia. Later, the Turks, Rums, and Armenians, who lived here until the early 20th century, each laid a piece of the foundation for this richness. Besides their interaction in architecture and lifestyle, these diverse cultures also influenced each other in their eating habits and tastes, thus creating a unique food culture.

Each time we enter the kitchen, we can't help but be reminded of the obligation passed down to us through the amazing generosity of both history and nature. We strive to be worthy of this when presenting our guests the produce, which we take great care to grow ourselves, and when preparing traditional dishes, crafted and refined into contemporary cuisine. Always aware of our responsibility, we relish our role as intermediaries—artisans eager to serve you these beautiful flavors.

Bon appétit...

Museum Hotel Kitchen



Starters

Soup of the Day
seasonal and local

Garden Salad
with daily greens from our garden and village market, roasted almonds, dried figs, dried apricots, mulberry, and sunflower seeds

Rocket Salad
Museum Hotel founder Ömer Tosun's own special recipe. With rocket, spinach dock (sorrel), tomato, capia pepper, cucumber, garlic, and pomegranate molasses

Baby Spinach Salad with Beetroot
baby spinach, beetroot, pickled pears, roasted sesame seeds, and gourmet-style tarzi siyah (goat's) cheese

Selection of Mezzes for Sharing – for 2 people
mashed fava beans with caramelized onions and capers, beet mutabbal, Rûm paste, orange celery, cacik, and garlic marinated eggplant on a bed of thick yogurt

Cappadocia Potatoes Casserole
from our garden with fresh herbs

Hummus with Pastrami
with Kayseri pastrami, blueberries, pine nuts and pistachios

Local Shrimps in Butter and Garlic
Served with bisque sauce flavored with bourbon

Stuffed Onions
from the Van region: with basil, sumac, and a tangy sauce

Vegetable Skillet
selected vegetables sautéed in stone-mill olive oil with fresh thyme and garlic

Homemade Village Noodles (Erişte)
with butter, hemp, pumpkin seeds and potted tulum cheese

Homemade Charcuterie Plate
sirloin with peppers, smoked calf's tongue, smoked duck, entrecôte pastrami, fig mustard, bitter honey, capers, and melon pickle

Anatolian Gourmet Cheeses
canrüba, tarzi siyah, Konya blue cheese, smoked, Circassian smoked cheese, kargı (crumbly) tulum cheese

10% service charge is added.



Main Courses

30 TL

36 TL **Lamb Shanks** 110 TL
with potato cream, baked carrots and marrow sauce

36 TL **Tandoor Ribs** 115 TL
a ceremonial dish of ribs with keşkek (wheat stew), cooked slowly on a wood fire

40 TL **Tava** 120 TL
very traditional: lamb chops and tenderloin, cooked in a traditional copper pan with butter and garlic

75 TL **Palace Casserole** 100 TL
as cooked by Cappadocian palace chefs: lamb stew with local apricots (bitirgen), prunes, shallots, and garlic

40 TL **Veal Cheek Smoked with Vine Leaves** 115 TL
beef cheek cooked slowly in a red wine sauce, with wild mushrooms risotto, roasted shallots, and powdered pastrami

52 TL **Beef Tenderloin** 145 TL
with pineapple, sautéed vegetables, and black garlic

95 TL **Duck Roasted in Honey and Lavender** 210 TL
With cherry sauce and creamed beetroot

48 TL **Rack of Lamb** 110 TL
Flavored with village butter, çömlek (potted) cheese, and powdered pastrami, served with roasted Cappadocia potatoes

62 TL **Sea Bass** 140 TL
with cauliflower cream, spring onions, and apple salad with sesame seeds

125 TL **Roast Chicken** 92 TL
breast of poussin (young) chicken cooked on the bone, served with root vegetables and pickled mustard seeds

75 TL **Traditional Cappadocia Mantı (Turkish Dumpling)** 75 TL
with garlic yogurt, minced-meat sauce, chickpea stew, sumac extract, mint, Turkish chili and pepper oils

10% service charge is added.



Desserts

Chocolate Dream **40 TL**

fig, almond, and dark-chocolate soufflé in a pot, with vanilla ice cream and creamed vanilla sauce

Pistachio Baklava **42 TL**

Chef's homemade baklava (filo pastry) with pistachio, served with clotted and traditional dry cream

Crème Brûlée with Traditional Mesir Paste **36 TL**

with almond ice cream and homemade grape molasses

Baked Pear Dessert on Pişmaniye (Turkish Candy Floss) **38 TL**

with cream and caramel sauce

Rice Pudding with Koftur **30 TL**

A delicious combination of Koftur, one of the most special and traditional tastes in Cappadocia, and a rice pudding served with almond croquant from our gardens

Stewed Fruits **50 TL**

traditionally prepared: stuffed apricots, plums, figs, and dates cooked in village molasses on a slow fire and served with thick cream

Raspberry Mille-Feuille **36 TL**

homemade puff pastry with vanilla cream

White Chocolate Soufflé with Chestnuts **36 TL**

with cherry sorbet

Ice Cream Trio **45 TL**

flavored with walnuts, almonds and sour cherries

Fruits with Varied Textures **35 TL**

seasonal Cappadocian and Anatolian fruits

10% service charge is added.